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Housekeepers' Chat

Release Thursday, May 29.

NOT FOR PUBLICATION

Subject: "Refreshments for a May Day Birthday Party." From Bureau of Home Economics, U.S.D.A.

Bulletins available: "Aunt Sammy's Radio Recipes," and "Canning Fruits and Vegetables at Home."

--ooOoo--

The merry month of May has almost run its course -- and I feel a sort of sadness at its passing. Of course June is a nice month, too, what with brides and grooms and wedding bells, and roses.

But in the month of May, I want to be home again -- back home in the little country town where I spent so many happy spring times.

Did any of you happen to see a little piece by Charlotte Markell, called "Maytime Penitence"? If you'll let me digress for a moment, while you are getting pencils and paper ready for the recipes, I'd like to read:

"Maytime Penitence"

"It is May on the old farm now, and I wonder if the orchard is a mass of snowy bloom, as it used to be; and if the lilac bush is out and if the birds have come to live in the big apple tree by the window.

"I wonder if we could find blue and white violets in the fence corners, and spring beauties in the meadows.

"I wonder if there are tiny fish in the hole by the bridge, where children of other days fished with bent pins, and if, down by the mill, we could find water-cresses in the sparkling brook, and then drive the cows along the old, worn path, up the lane to the barn.

"I wonder if, beyond the pond, the hills are growing greener and greener in the May sun, and if the song of the whip-poor-will grows sweeter and sweeter under the May moon.

"I wonder if the old house yearns to hear, once more, the ring of happy voices, swinging doors, and children running through the dear dim old rooms.

"I know that trees, brooks, flowers, and hills were never fairer, but ambition or duty calls us elsewhere.

"Forgive us, home of our childhood, for deserting you, when you are old."

R-HC

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That's all -- of "Daytime Penitence." And now, before this month of May is gone forever, we must help Betty Lou plan her birthday party refreshments. For Betty Lou's party is Saturday night, the 31st. There will be dancing and making merry -- all the young folks in the neighborhood have been invited to help celebrate.

For refreshments, what could be nicer than a refreshing fruit punch and assorted home-made cakes?

I have a choice recipe for fruit punch. If you expect to do much entertaining this summer -- parties, luncheons, club meetings, and so forth, perhaps you'd like to have this recipe. It has been used time and again, and never disappoints. There are eight ingredients, for Fruit Punch.

4 cups sugar	2 quarts freshly made strong
3 cups water	tea
2 dozen lemons	1/2 teaspoon salt, and
1 dozen oranges	1 quart ginger ale,
2 quarts strawberry juice, bottled,	or carbonated water
or 2 quarts crushed fresh fruit	

Eight ingredients for Fruit Punch - (Repeat)

Boil the sugar and water together to make a heavy sirup, and cool, Scrub the oranges and lemons, and squeeze out the juice. Barely cover the fruit skins with water, let stand for an hour or longer, pour off the water, and add to the fruit juice. Add the other fruits and the tea. Just before serving, add chopped ice and the ginger ale or carbonated water. If the punch is too strong, add ice water in small quantities until the punch is the flavor desired.

With the fruit punch, Betty Lou will serve Coconut Snow Balls, Brownies, and Sand Tarts.

Coconut Snow Balls are very good with fruit punch. The first step in making them is to bake an Angel Food Cake, according to your favorite recipe, or the one given in the Radio Cookbook. Then, when the cake is done, make two times the usual recipe for Vanilla Frosting. That recipe is in the Radio Cookbook. Now we have an Angel Food Cake, and two times the recipe for Vanilla Frosting.

When the cake is cold, cut it into 75 or more small pieces, of uniform size. Keep the Vanilla Frosting over hot water. Drop two or three pieces of the cake into it, at one time. Turn the pieces of cake over with a fork, until they are well covered with the frosting. Then take the cakes out of the frosting and roll them in finely grated, fresh coconut. Press them into the shape of a ball, with the tips of your fingers. When the cakes are well-coated, and evenly shaped, place them on waxed paper. Let them dry for two or three hours.

I'm sure Betty Lou's party will be a success if she serves those coconut Snow Balls, along with Brownies and those delicious brown sugar cookies known as Sand Tarts, with the Fruit Punch.

R-HC

5/29/30

One question today: "Do you have a bulletin on home canning?"

Yes indeed -- a very excellent bulletin, called "Canning Fruits and Vegetables at Home." In this bulletin, written by Dr. Louise Stanley, Chief of the Bureau of Home Economics, you will find answers to scores of canning questions. "Canning Fruits and Vegetables at Home" is the title!

Tomorrow: "From Garden to Can."

